

# RUSTENBERG WINES

## STELLENBOSCH MALBEC 2019

### INTRODUCTION

Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varieties that the region is renowned for. The variety is best known in Stellenbosch for producing very expressive wines that are more approachable in their youth than Cabernet and Merlot, medium-bodied with fine tannins and a generous mid-palate. A great wine to enjoy on its own or with a wide variety of roasted meats, Italian fare or mushroom based dishes. As with all of Rustenberg's red wines decanting before serving is recommended.

### VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

### VINEYARDS

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	100% Malbec
<b>Soil Types</b>	Decomposed Granite
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, February 2019

### WINEMAKING

<b>Extraction Method</b>	Crushed and de-stemmed fruit, pumped over during ferment
<b>Fermentation Vessel</b>	Stainless Steel
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	0 to 7 days
<b>Oak Aging</b>	100% aged for 15 months
<b>Age and Type of Oak</b>	10% new, 90% 2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> fill French oak barriques (225L)
<b>Fining Agents Used</b>	Egg Whites (Albumen)
<b>Final Analysis</b>	Alc v/v: 13.5% TA 5.3 g/L pH 3.63 RS 2.3g/L
<b>Bottling Date</b>	June 2020

### WINE

<b>Tasting Note</b>	In its youth the wine exhibits very attractive purple hues with dark fruit flavours, such as plum, blackberry and violets, along with pepper and tobacco. As the wine ages it will reveal a more savoury fruit profile.
<b>Aging Potential</b>	8 to 10 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
91 Points – Silver Medal	International Wine & Spirits Competition	2020
90 Points – Silver Medal	Decanter World Wine Awards	2021
Silver Medal	SA Malbec Challenge	2020

